

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1-11. (canceled)

12. (previously presented) A method for producing ice creams, including the steps of:

purifying soymilk by squeezing or filtering out soybean juice;

kneading at least one species of potato powder into the purified soymilk, for thermal treatment;

adding a sweetener;

mixing the purified soymilk that has been kneaded into the at least one species of potato powder and the sweetener; and subsequently cooling and freezing the mixture.

13. (original) A method for producing ice creams according to claim 12, where the method includes a step of boiling soybean until water slops over and cooking soybean in water containing electrolytes or in alcohol and water prior to a step of squeezing out soybean juice.

14. (original) A method for producing ice creams according to claim 12, where the method includes using sweet potato powder as at least one species of potato powder and using oligosaccharide as the sweetener.

15. (original) A method for producing ice creams according to claim 14, where the method includes a step of additionally kneading at least one species of apple powder together with sweet potato powder into the solid of the soymilk.

16. (original) A method for producing ice creams according to claim 15, where blend ratios to the total solid of the ice creams on a dry weight basis are 10 to 21 % of soymilk, 5 to 12.5 % of sweet potato powder, 1 to 2 % of apple powder, and 20 to 40 % of oligosaccharide.

17. (previously presented) A method for producing ice creams according to claim 14, where the mixing after the addition of oligosaccharide as the sweetener is carried out to decompose the sugar chain to increase the quantity of dextrin until the molecules causing soybean odor are incorporated therein.

18. (original) A method for producing ice creams according to claim 12, where an additive from at least one species of fruit with sourness as a raw material is further added at the step of purifying soymilk.

19. (previously presented) A method for producing ice creams according to claim 18, where the method includes adding an additive from at least one species of fruit with sourness as a raw material and subsequently heating the mixture, including the additive, to induce protein modification for emulsification.

20. (original) A method for producing ice creams according to claim 12, where the method includes further mixing

at least one selected from beet granulated sugar, isomerized sugar, apple pectin, coral and vegetable oil as a mix material.

21. (previously presented) A method for producing ice creams according to claim 12, where at least one species of antioxidants of vegetables or cereals, and peptide or amino acid from fishes is added as a material to be added, together with the mix materials.

22. (canceled)

23. (previously presented) A method for producing ice creams according to claim 12, where milk is used as a mix material.